

21. The method of claim 1, wherein said limited substrate specificity is defined as the digestion of only one of two of the major protein components of meat.

22. The method of claim 1, wherein said limited substrate specificity is defined as the digestion of either or both of the major protein components of meat to a degree of hydrolysis of less than about 10%.

23. The method of claim 1, wherein said limited substrate specificity is defined as the digestion of either or both of the major protein components of meat to a degree of hydrolysis of less than about 5%.

24. The method of claim 1, wherein said limited substrate specificity is defined as the digestion of either or both of the major protein components of meat to a degree of hydrolysis of less than about 2%.

25. The method of claim 15, wherein said limited substrate specificity is defined as the digestion of only one of two of the major protein components of meat.

26. The method of claim 15, wherein said limited substrate specificity is defined as the digestion of either or both of the major protein components of meat to a degree of hydrolysis of less than about 10%.

27. The method of claim 15, wherein said limited substrate specificity is defined as the digestion of either or both of the major protein components of meat to a degree of hydrolysis of less than about 5%.

28. The method of claim 15, wherein said limited substrate specificity is defined as the digestion of either or both of the major protein components of meat to a degree of hydrolysis of less than about 2%.